



Wedding Menus and FAQs!

Thank you for considering Bramble for your big celebration of love! We appreciate the honor and trust, and look forward to working with you if we're the right fit. Outlined below are some tidbits that may be helpful, and a seasonally divided menu breakdown.

What we do:

Bramble makes cakes that we hope are simultaneously nostalgic and innovative. Our favorite thing to do is to convert cake haters that don't love cakes that are too sweet and sugary, and we bake very seasonally. We are constantly switching up our menu in our little bake shop, and dividing our special order cakes into seasonal menus helps us keep things as fresh as possible for your event desserts. We like to reflect that approach in the decorations we use and specialize in using botanical (floral and herbal) decor on all our cakes.

A few FAQs:

1. Do you offer tastings?

We offer bimonthly tasting days at our bakery that allow you to try six different cake offerings. We curate these slice boxes so that you are able to try as many representative flavor combinations as possible, so you're then able to make an informed decision about the specific flavor(s) you'd like to order.

Because we are a small team and bake in small batches, **we do not offer individual tastings, and are not able to offer tastings of every flavor we make.** Our approach to cake flavor and texture is largely the same across the board, and you can expect to have a pretty decent picture of what we do, even if you don't taste the *exact* flavor you order. We do not offer tasting boxes for smaller dessert options, but our menu any given week at the bakery will give you a great sense of our approach to cookies and smaller individual treats. We are very happy to answer any questions about the subtleties of different flavors to help you decide!

2. How much can I expect a cake or desserts to cost?

This varies wildly depending on your order and size of your wedding! Some folks just choose to order a small cake for themselves and close family to share, and go a different route for other desserts. This sort of order starts at around \$120, sometimes less.

The base prices below might help to give you a rough idea of cost. These prices increase for cakes based on the height of cake (number of tiers) and type of decoration. For most display cakes you can expect the price per serving to land between \$7-8. For serving cakes that are kept with your caterer and just sliced, the base price reflects the cost! Desserts like cookies etc. can be added in any combination, by the dozen.

3. Is there a limit to the amount of items I order?

We do not have the capacity to serve more than about 250 folks, but otherwise we can typically make it happen! As a rule of thumb, we recommend not overwhelming

guests with too many choices. Two flavors of cake is typically sufficient, but sometimes people are really set on three and that works too! Same goes for dessert table options—we can help you pick a menu selection that will have something for everyone without getting a dozen different options!

4. How many servings would you suggest I order for my wedding guest count?

The industry standard usually lands around having servings for 80% of your guests. Not everyone will eat cake or dessert after a yummy meal and lots of dancing, and often guests will share cake! That said, you know your friends and family best, and if you know your people have a sweet tooth, you may want to plan to have servings for everyone.

5. Do you offer delivery?

We offer delivery and set-up in Baltimore City for a flat fee of \$45. We strongly recommend delivery for cakes that are two tiers or taller, and for larger orders. Transporting cakes can be a little stressful, but if you would like to pick up at the bakery, you are more than welcome to. Depending on what we coordinate for floral decor, set-up will include installation of floral decorations/finishing touches on site. Otherwise, we are able to deliver to all of MD, DC, PA, and VA. We charge a mileage fee for points outside Baltimore City that we calculate based on fluctuating fuel prices.

6. I have a specific cake I've found online that I would love to recreate, can you do that?

Many beautiful wedding cakes can be found on the internet, but we steer away from recreating designs from other bakeries. We definitely have a particular organic approach to decorating cakes, and often our recreating the look of another cake just doesn't look as good as a baker's that might specialize in that approach. We use buttercream only on our cakes, no fondant or natural dyes, and we've worked hard to develop a look that we love for that. Happy to direct you to a baker that might be a better fit if you're looking for a cake that doesn't fit with our style as much!

7. Do you offer baked goods we can use as wedding favors?

We are happy to make you treats like cookies or rice krispies etc. that do well as wedding favors. However, we do not offer packaging services for these. There are lots of places to order cute packaging for takeaway favors, and we can provide you with your treats for pickup early enough for you to DIY your packaging if you would like.

8. I would prefer a flavor from a different seasonal menu than the one I'm ordering for— can I select a cake from another menu? For example, my wedding is in December but I'd love a strawberry cake from the spring menu.

We have tried to make this happen, but it just doesn't ring true to what we do. Because this could leave you with a cake that isn't up to our standards of freshness, we need to limit our menu to the flavors that shine best during the time you're celebrating!

One last note that's less an FAQ, and more an advisory: the mid-Atlantic is hot and humid, often it is hotter outside than butter can handle. If your wedding is in the late spring, summer, or early fall, we **strongly** recommend you have a space indoors at least to store your cake until taking it outside for later display and cutting. Your cake will not survive in the direct sun, or even outdoors in the hotter summer months.

If you made it this far, thank you for reading, and for understanding our limitations that ensure we can do our best work for you!

Flavor and Base Price Lists

Please note, these prices reflect minimal, single tiered cakes and sheet cakes. You can expect pricing to be closer to \$6-7/serving for custom buttercream finishes, fresh flower design, or tiered cakes. Most popular cake sizes are 6" (14 servings), 8" (26 servings), and 10" rounds (38 servings), but custom sizing dependent on design is available. Check out some sizing charts on the final pages of this guide!

ANYTIME OF YEAR CAKES

S'mores Honey	\$5.80	chocolate buttermilk cake layers, toasted meringue filling, crumbled housemade graham crackers, honey swiss meringue buttercream
Lavender Lemon	\$5.60	lavender vanilla cake layers brushed with honey and filled with tart lemon curd. frosted with lemon and rosemary-scented swiss meringue buttercream
London Fog	\$5.40	chocolate buttermilk cake layers, lavender earl grey swiss meringue buttercream, salted caramel
24 Carrot Tahini	\$5.60	sesame carrot cake, tahini cream cheese frosting, sesame brittle, crystalized ginger
Citrus and Thyme	\$5.60	thyme-speckled cake layers, citrus curd (season-dependent in meyer lemon, lime, grapefruit/blood orange), salted vanilla bean swiss meringue buttercream

SPRING CAKES (April - June)

Flavor	Base price/serving	Notes
Chocolate Strawberry Basil	\$5.80	chocolate buttermilk cake layers, basil-infused swiss meringue buttercream, fresh local strawberries
Brown Butter Strawberry Rhubarb	\$5.80	vanilla hot milk cakes, strawberry rhubarb compote, rye oat crumble,

		brown butter swiss meringue buttercream
Neapolitan Funfetti	\$5.80	alternating layers of funfetti and chocolate buttermilk cake, strawberry,, funfetti shortbread cookie filling, vanilla bean swiss meringue buttercream

SUMMER CAKES (~July - Mid-September)

Lemon Blueberry Basil	\$5.80	lemon scented cake layers, blueberry basil compote, vanilla bean swiss meringue buttercream
Raspberry Rose Champagne	\$5.80	champagne and vanilla soaked cake layers with raspberry rose jam, and champagne rose swiss meringue buttercream
Brown Butter Peach	\$5.80	brown sugar and vanilla cake, peach butter, rye oat crumble,, brown butter swiss meringue buttercream
Opera-ish Cake	\$5.80	hazelnut cake layers, chocolate ganache, blackberry/raspberry jam, Sophomore Coffee swiss meringue buttercream. can be a speckly pale coffee color or ivory on the outside.
Green Goddess Cake	\$5.80	rosemary/lemon verbena cake layers, mixed berry jam, creme patisserie, with a basil, mint, and lemon verbena swiss meringue buttercream. can be a pale green or ivory color on the outside.

FALL CAKES (~Mid-September - November)

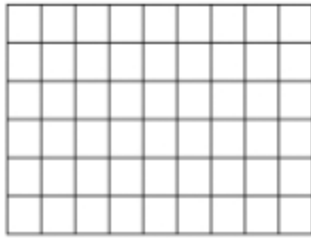
Pear Cardamom Hazelnut	\$5.80	cardamom vanilla cake layers, roasted pear compote, hazelnut praline swiss meringue buttercream
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Plum Coffee Cardamom	\$5.80	cardamom vanilla cake layers, roasted plum filling, shortbread crumbles, coffee swiss meringue buttercream
Spiced Chocolate and Coffee	\$5.60	spiced chocolate (cinnamon and ground chilis) buttermilk cake layers, ceylon caramel, Sophomore Coffee swiss meringue buttercream
Apple Cider	\$5.60	spiced cake layers, apple compote, and apple cider redux buttercream
PB, Maple, and Banana	\$5.60	banana cake layers, crushed peanut brittle and chocolate ganache filling, maple buttercream

WINTER CAKES (~December - March)

Flavor	Base price/serving	Notes
PB, Maple, and Banana	\$5.60	banana cake layers, crushed peanut brittle and chocolate ganache filling, maple buttercream
Juniper Grapefruit	\$5.60	juniper cake layers, grapefruit curd, vanilla bean swiss meringue buttercream
Coconut Lime	\$5.60	coconut cake layers sandwiched with lime curd and coconut creme patisserie, frosted with toasted swiss meringue buttercream
Spiced Chocolate and Coffee	\$5.60	spiced chocolate buttermilk cake layers, ceylon caramel, swiss meringue buttercream flavored with locally roasted ground espresso
Red Velvet Beet	\$5.80	naturally colored red velvet (cocoa and beet) cake layers, chocolate ganache drizzle, goat cheese buttercream

Example Size Charts!



12" x 18" Sheet
54 servings

Quarter Sheet

The most cost-effective way to cover all the servings you need, these sheet cakes can be decorated for display, or kept with your caterer/venue for serving only. When decorated simply for serving, your quarter sheet cake pricing will correspond to the base prices listed above.

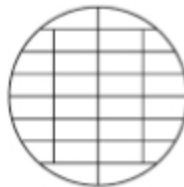
Most Common Sized Rounds

These cakes are often selected for single-tiered display cakes, or stacked into tiered cakes (below). Mix and match for a dessert table, OR if you just need a few extra servings, you can order one for serving only.

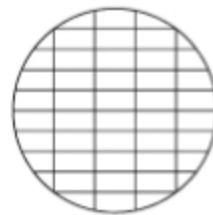
As with the quarter sheet cakes, a simply decorated serving round will correspond to the base prices listed above.



6" Round
14 servings



8" Round
26 servings



10" Round
38 servings

Tiered Cake Sizing

Can be made up of multiple flavors (each is separated by a cake board.)

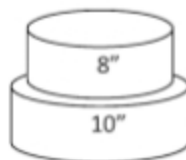
If you would like to freeze a tier of cake for your anniversary, this number is accounted for. We don't recommend this though, and would be very happy to make you a small anniversary cake when the time comes instead so it's fresh. :)



20 servings
14 w/o top



40 servings
26 w/o top



64 servings
38 w/o top



46 servings
40 w/o top



78 servings
64 w/o top